

PODERE
San Cristoforo

VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA



LUMINOSO 2022

Vermentino Maremma Toscana DOC

Vintage notes: *the 2022 vintage, one of the driest and hottest on record, kept us on tenterhooks almost until harvest. To our surprise, thanks to the resilience of the vines and a change in the climate at the end of August, which was rainy and cool, the vintage was able to recover from the negative effects of the dry climate and give us wines of great quality. The Vermentino, in fact, achieved balance and aromatic intensity with floral and menthol notes over a tropical base of mango and grapefruit.*

Harvest: 4 September 2022 (flower day).

Variety: 85% Vermentino, 15% Trebbiano.

Vineyard: Campo Vecchio and Rigiolato.

Vineyard density: 2.450 vines/hectare.

Vine age: 45 years.

Fertilizer: biodynamic composts.

Yield: 6 tonnes/hectare.

Fermentation: soft pressing and decantation in refrigerated stainless steel tank. Fermentation started with indigenous yeasts.

Bâttonage: every week from November until February.

Maturation: 6 months in stainless steel.

Fining: natural finings and clarification by gravity.

Alcohol level: 13% vol.

Production: 19.200 bottles.

Selected for



suitable
for
vegans



Organismo di controllo autorizzato
dal Mipaaf: IT-BIO-015
AGRICOLTURA ITALIA
Operatore controllato n.102290